SV410 Oven

Manual for Installation, Use and Maintenance

CDA



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Important notes and safety

This appliance must only be used for the purpose for which it is intended, i.e. domestic cooking only. Any other use could be dangerous and may lead to premature failure of the appliance.

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

User information:

1. Ovens become hot during and immediately after use.
2. The oven door becomes very hot during operation.
3. After use, please ensure that the oven is switched off.
4. Keep children away from the appliance when in use, and immediately after use.

Appliance information:

Please enter the details on the appliance rating plate in the box below for reference and to assist CDA Customer Care in the event of a fault with your appliance (and to register your appliance for guarantee purposes).

Appliance Model	

Serial Number	

CE Declarations of Conformity:

This oven has been designed, constructed and marketed in compliance with safety requirements of EEC Directive “Low voltage” 73/23, EEC Directive “EMC” 89/336, requirements of EEC Directive 93/68 and EC regulation no. 19352004 concerning materials and objects intended for contact with food substances.

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) and Electromagnetic interference compatibility (EMC).

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

Important notes and safety 2

DO'S AND DO NOT'S

Do read the user instructions carefully before using the oven for the first time.
Do clean the oven regularly.
Do remove spills as soon as they occur.
Do always use oven gloves when inserting and removing shelves and trays from the ovens.
Do not allow children near the oven when in use.
Do not perform maintenance and cleaning of the oven without first switching off the electricity supply. If the oven has recently been used, allow to cool.
Do not attempt to modify or repair the internal workings of your oven.
Do not try to lift or move the oven by the door handle.
Do ensure that the door is completely closed during cooking to ensure the seal works properly.
Do not touch the heating elements inside the oven when the oven has been used.
Do not leave anything resting on the open oven door.
Do use dishes which can withstand high temperatures in addition to the accessories supplied with your oven.
Do switch the oven off after use.
Do not use steam or high pressure devices to clean the oven.

This appliance should only be used by persons (including children) with reduced physical, sensory or mental abilities, or persons lacking experience or awareness, with the help of a person responsible for their safety, or under supervision and with prior instruction in its use.

– Intensive and prolonged use of the appliance may give rise to the need for additional ventilation, by opening a window, or by increasing the power of the mechanical fan.

Steam will escape when the door is opened. Step back from the appliance and wait until the steam has dissipated.
When opening the appliance, take great care that hot water which may have collected in the drip channel in the door does not overflow.
Also when putting the condensate tray or cooking containers into the oven or taking them out, take care not to spill the contents. Do not come into contact with hot steam and do not touch the hot oven sides.

Using the touch control

The touch controls should be used with the flat of your finger, rather than the fingertip.

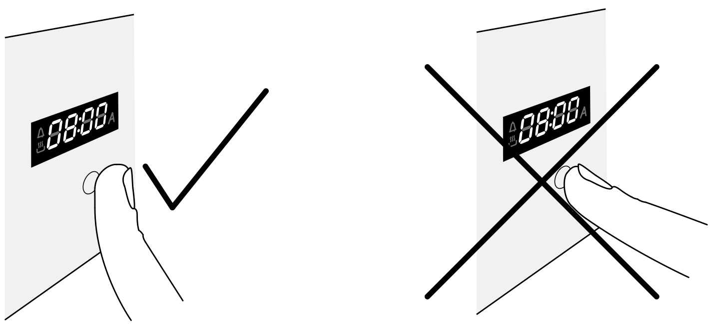


Fig. 1

Principles of use, first use & cooling fan note

First use

Remove all objects from the oven cavity and, if necessary, any stickers and protective sheets placed on the appliance. Clean and dry the control panel, the drip pan, the shelf and the steam generator using a mild detergent. Then fill the water reservoir and run the steam oven for 15 minutes to ensure that the oven is ready for cooking.

PLEASE NOTE:

This oven has been fitted with a cooling fan to achieve maximum efficiency and to maintain low surface temperatures.
The cooling fan may continue to run for some time after the oven has been switched off. This is determined by the temperature and duration of the cooking programme.

In order to avoid altering the temperature in the oven, and so altering the results of cooking, you should try not to open the door during cooking.

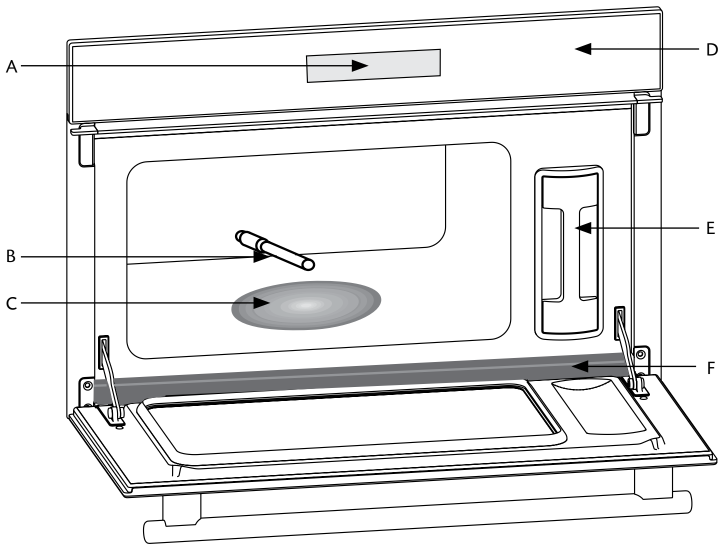
Childlock

The childlock can only be used when the oven is not using a timed programme or a delayed cooking programme.

To activate the childlock, touch and hold the key for approximately five seconds. A beep will sound after two seconds, and the childlock symbol will show on the clock display after five seconds to denote the childlock is activated.

To deactivate the childlock, repeat the activation process. The childlock symbol will no longer be displayed.

Using your oven



A Clock display
B Wate supply tube
C Steam generator
D Control panel
E Removable water reservoir
F Removable channel

Fig.2

To use the touch control, simply touch the ball of the finger on the key. There is no need to press the keys.

The Control Panel and Display

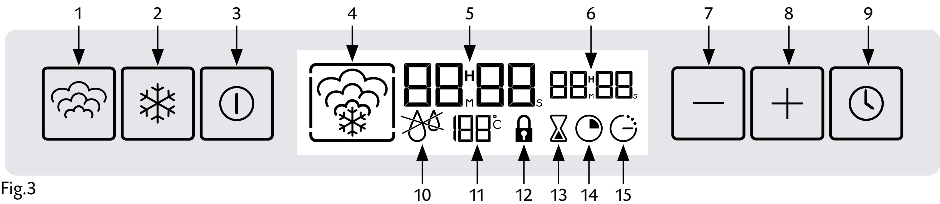


Fig.3

1	Steam Cooking Key	9	Set Key
2	Defrosting Key	10	Water circuit problem symbol
3	Start/Stop Key	11	Temperature Display
4	Cooking Function Symbol	12	Child-lock Symbol
5	Clock Display	12	Minute Minder symbol
6	Cooking Duration or Delayed End Time Display	13	Cooking Time symbol
7	Decrease Key	15	End of Cooking Time symbol
8	Increase Key		

Oven Accessories

Your steam oven is supplied with a full stainless steel steam cooking set (Fig. 4), consisting three separate sections:

1. Pierced stainless steel cooking dish. This will allow the steam to circulate around the food but prevents contact between the food and the condensation.
2. Condensation dish. This collects the condensation water.
3. Stainless steel support grid. This **must** be placed inside the steam oven before the other two dishes are inserted.

A double dish kit is available for use within your steam oven. This allows for two separate sets of cooking at one time by stacking the two sets on top of the other, as shown in Fig. 5.

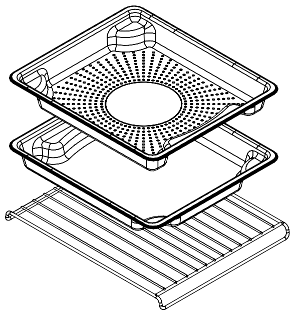


Fig.4

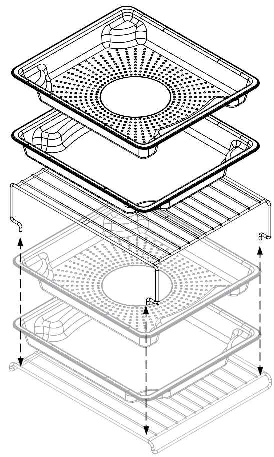


Fig.5

Removable Water Reservoir

Your steam oven is also supplied with a removable water reservoir as shown in fig. 6. It can hold approximately one litre of water.

PLEASE NOTE: For easier cleaning of the steam oven, water low in calcium can be used.

YOU MUST NOT use distilled water in the steam oven.

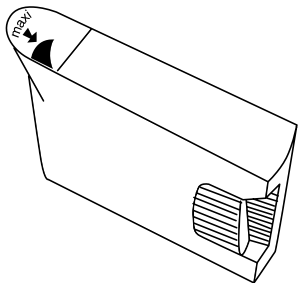


Fig.6

Clock Functions – Setting the Clock and the Minute Minder

Setting the clock

After a power failure, or on first connection, the clock will flash 12.00 in the clock display.
1. Touch the + or – keys to select the correct time.
2. To confirm the selection, touch ⏲.

To change the time (when the time is set, and not flashing on the clock display)
1. Touch the + and – keys simultaneously
2. Touch the + or – keys to select the correct time.
2. To confirm the selection, touch ⏲.

Using the minute minder

The minute minder can be used when the oven is switched on or off. It can be set for up to 9 minutes and 59 seconds.

PLEASE NOTE: At the end of the countdown, the minute minder will not switch off the oven.

To set the minute minder:
1. Touch ⏲ for approximately two seconds. The timer symbol ⌛ and 0m00s will flash.
2. Touch the + or – keys to select the correct time. Once the required time is shown on the display, a few seconds of inactivity will set the clock, and the countdown will begin.

To reset the minute minder to zero, follow steps 1 and 2 above, setting the required time as 0m00s.

To check on the time remaining on the minute minder, follow step 1 above. The remaining time will show on the display.

When the countdown is complete, the display will flash 0m00s and there will be recurring beeps. To switch off the beep, touch either the ⏲ or ⏻.

Clock Functions – Automatic Programming

Automatic Cooking

The main oven can be set for automatic cooking, where the oven is set to switch on and off at the specified times.

1. Select steam cooking by touching the Steam Cooking key. The Cooking Duration display and Cooking Duration symbol will flash
2. Set the time required by touching the [+] or [−] keys. The steam cooking function has a preset time of 25 minutes, and the range of time is 5 to 60 minutes.
3. Confirm the required time by touching the [clock].
4. The End of Cooking Time symbol will flash, and the Cooking duration display will flash showing the Delayed End time. Set the required end time by touching the [+] or [−] keys.
3. Confirm the automatic programme by touching the [clock].

Please note: If the programme is not validated by touching the [clock], then the programming will be cancelled.

The oven will switch to standby, with the Delayed end time on the display, and the Cooking Duration and End of Cooking Time symbols lit. At the programmed start time, the oven will switch on and commence the programme set.

To cancel a programme, simply touch the [power].

Selecting a function

To steam cook in the oven (100°C)

1. Select steam cooking by touching the Steam Cooking key. The Cooking Duration display and Cooking Duration symbol will flash
2. Set the time required by touching the [+] or [−] keys. The steam cooking function has a preset time of 25 minutes, and the range of time is 5 to 60 minutes.
3. Confirm the programme by touching the [⏻] key. The temperature will flash whilst the oven is heating up.

The [steam] symbol will become animated. When the temperature is reached, the temperature display will stop flashing and a beep will sound.

To reheat cooked food

It is possible to use the steam cooking function to reheat cooked food. Protecting the dish from water droplets with either aluminium foil or cling film, it can be placed directly on the stainless steel grid and reheated for between 20 and 25 minutes.

For more advice and information on cooking specific foods, see pages xxx.

To defrost in the oven (60°C)

1. Select defrost by touching the Defrosting key. The Cooking Duration display and Cooking Duration symbol will flash
2. Set the time required by touching the [+] or [−] keys. The defrosting function has a preset time of 40 minutes, and the range of time is 5 to 60 minutes.
3. Confirm the programme by touching the [⏻] key. The temperature will flash whilst the oven is heating up.

The [defrost] symbol will become animated. When the temperature is reached, the temperature display will stop flashing and a beep will sound.

Altering the time during cooking/defrosting

To change the time during cooking/defrosting, simply touch the [+] or [−] keys to select the correct time.

Stopping the oven once it is cooking/defrosting

To change the time during cooking/defrosting, simply touch and hold the [⏻] key for approximately one second.
If steam production has not yet started, the oven will stop immediately and the cooking duration will no longer be shown on the display.
If steam production has begun, then it will take approximately three minutes for the oven to remove the cooking duration from the display, during which time the steam will be dispersed from the cavity.

Once the cooking time is complete

The Cooking duration display will flash 0m00s, the Cooking Duration symbol will flash, the function animation will stop and beeps will continue for approximately three minutes. To stop the beeps before three minutes are up, touch the [⏻] key and open the door.
After cooking is complete, and the oven has cooked, you must empty the water reservoir.

Advice

Defrosting

Defrosting small portions will be faster than large portions
When partly defrosted, you can turn over the portions.
Protect pastries from water droplets with cling film, or their original packaging

Vegetables	Patties (spinach. ect.)	place on dish	25 min
	In blocks	place on dish	40/45 min
Fish	Trout (whole)	place on dish	30 min
	Salmon steak	place on dish, turned over half way through	25 min
	Filets (protected by a cling wrap)	place on dish	15/20 min depending on thickness
	Parwns	place on dish	10/12 min
Meats	Chicken thighs	place on dish, turned over half way through	40/45 min
	Poultry breast (protected by a film)		25 min
	Sausages	place on dish	25 min
	Chops (pork, veal, etc.)	place on dish, protected by a cling wrap, placed on the grill	25/30 min
	Liver cubes (for skewers)	to be separated half way through	55/60 min
Fruit	Mixed berries	placed on dish	15 min
	Stewed fruit (apple, etc.)	protected by a cling wrap	35/40 min
Pastries	Doughnuts	kept in packaging, placed on the grill	15 min
	Chocolate croissants	kept in packaging, placed on the grill	15 min

Cooking

Cooking times very on the size, nature and freshness of the food.
To check how well vegetables are cooked, test the thickest part of the vegetable. If it is soft, then it is cooked.
Arrange shellfish on a grill or glass dish, and add a few aromatic herbs
Arrange seafood on a bed of seaweed

Cooking times

Vegetables	Time	Preparation
Artichokes (small)	40 to 45 min.	placed upside down in the dish
Asparagus	35 to 40 min.	for the tips, reduce the cooking time
Broccoli	18 min.	in little flowerets
Carrots	20 to 22 min.	in fine slices
Celeriac	25 to 30 min.	in fine slices
Pumpkin	15 to 20 min.	in cubes
Mushrooms	15 min.	in fine strips
Cabbage	30 to 35 min. 22 min. 30 to 35 min.	Brussels sprouts Flowers in little bunches Green shredded
Courgettes	10 to 15 min.	in slices
Chinese artichokes	20 min.	
Spinach	20 min. 35 min.	(fresh) stir during cooking (frozen) stir during cooking
Chicory	30 min	core removed and cut in two lengthwise
Fennel	22 min.	cut in 2
Green beans	30 to 35 min.	
Turnips	30 to 35 min.	cubed
Fresh peas	20 to 25 min.	/
Leeks	25 min.	cut in 2
Potatoes	25 min. 40 to 45 min.	sliced whole

- These times depend on the nature, size and freshness of the vegetables .
  Follow the instructions given in the "Preparation" column.
- The cooking time is the same regardless of the quantity to be cooked. For example : 1 or 4 artichokes, same cooking time.
- To check how well done the food is, test the thickest part of the vegetable; if it is cooked, it will not resist.

Shellfish	Time	Preparation
Scallops	10 to 12 min.	with aromatic herbs
Mussells/ Whelks	20 to 25 min.	with aromatic herbs
Crab/Lobster/Dublin Bay Prawns	25 min. 30 to 35 min. 12 to 15 min.	according to weight

- Arrange the shellfish on a grill or glass dish, and add a few aromatic herbs
- Arrange seafood on a bed of seaweed.

Cooking times

Fruits custard	Time	Preparation
Apples/ pears/ peaches	10 to 15 min.	whole, peeled
Puree	25 min.	strips of fruit
Custards	10 min.	in ramekins

- Time according to ripeness

Vegetables	Time	Preparation
Pike	25 to 30 min.	whole (1kg)
Cod/hake	13 to 15 min.	steaks (180g)*
Sea bream	20 to 25 min.	whole (1kg)
Haddock	15 min.	fillets
Herring	20 min.	whole (200g)
Monkfish	15 to 20 min.	steaks (180 g)
Lotte	15 min.	according to thickness
Mackerel	20 min.	whole (250g)
Whiting/cod	15 min.	fillets
Skate	25 to 30 min.	
Mullet	15 min.	whole (200g)
Mullets	10 min.	fillets
Dogfish	20 min.	thick slice (6 to 10 cm long)
Salmon	15 to 20 min.	steaks (180/200 g)
Sole	10 to 12 min.	fillets
Tuna	20 to 25 min.	steaks (180/200 g)
Whole trout (1kg)	20 to 25 min.	whole (200g) 13 to 15 min.

- *Steaks :slices of fish 2 or 3 cm thick (180/200g) per person.
- Always insist on very fresh products
- Place whole fish directly into the dish or on bay leaves, fennel or other herbs.
- At the end of cooking, remove the skin which will come away easily.

Cooking times

Meat	Time	Preparation
Beef	15 to 30 min.	Joint 800 gr.: 55 to 60 min.
Pork (filet mignon)	25 min.	Joint 800 gr.: 55 to 60 min.
Poultry (breast, fillet)	20 to 25 min.	Chicken drumsticks : 35 to 40 min.
Poultry (Paupiettes)	25 min.	Turkey roast joint : 50 to 60 min.
Sausages	20 min.	Morteau 400 g piece
Black pudding	10 to 15 min.	

- Then brown under grill in another dish.

Eggs	Time	Preparation
Eggs that are very fresh and stored at room temperature.	7 min.	Soft-boiled eggs : Place directly on the grill.
	5 to 6 min.	Fried eggs : broken in an individual dish on the grill and cover with cling film
	8 min.	Medium-boiled: Place directly on the grill.
	10 to 12 min.	Hard-boiled / Cocotte see detailed recipes.

RICE, PASTA COUCOUS	Time	Preparation
Place directly in a dish, covered with water or milk. The steam is not sufficiently wet to saturate these foodstuffs that swell. Place a sheet of aluminium foil over the dish to protect it from the droplets of water.		
Rice pudding	30 min.	100g of washed rice - 20 cl of milk - 2 dessertspoons of sugar
Couscous	20 min.	200g (1/4 litre of water)

- Separate grains with a fork at the end of the cooking.

Cleaning and Maintenance

GENERAL ADVICE

Important:

Always unplug the appliance before carrying out any maintenance repairs.

Do not use a steam cleaner because the moisture can get into the appliance thus can make it unsafe.

STAINLESS STEEL AND ALUMINIUM PARTS AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. A CDA cleaning cloth is available for use on stainless steel and glass.
Always dry thoroughly.
IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

Maintenance - After Every Use

Once the steam generator on the base of the oven has cooled, wipe out the cavity with a dry cloth. Alternatively, allow the cavity to dry out by leaving the door open.

Monthly Maintenance

1. Unscrew the water supply tube and remove from the cavity. Remove any limescale that may have formed on the inside. This can be done using an object with a small point, such as a skewer or knitting needle.
2. Pour half a glass of spirit vinegar onto the steam generator. Leave for a few minutes to work, then clean and rinse with water.

   DO NOT use sponges, abrasive powder or descaler.
3. Dismantle the channel at the front of the oven (as shown in fig. 7) by pulling it upwards. Wipe it with a soft cloth and then replace, using the three notches provided.

Changing the light bulb (Fig. 8)

The bulb is in the back top right corner of the oven.

1. Turn the lamp cover slightly anti-clockwise.
2. Turn the bulb anti-clockwise.
3. Change the bulb and then replace the lamp cover ensuring the cover is attached properly and the seals are positioned correctly.

The bulb is a Type E14 suitable up to 300°C, 25W, 220 – 240 V

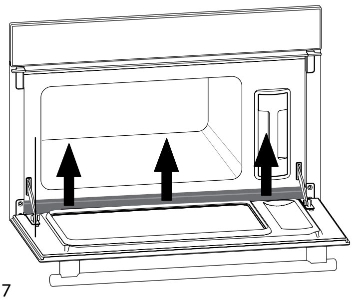


Fig. 7

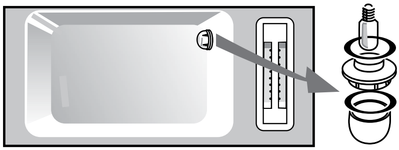


Fig. 8

Cleaning and Maintenance

Water

If there is a fault in the water supply during cooking, the "no water" symbol appears and a beep sounds. This can be caused by two problems, either the water reservoir is empty, or has not been fitted correctly. Once the problem has been resolved, cooking will restart automatically after the door is closed.

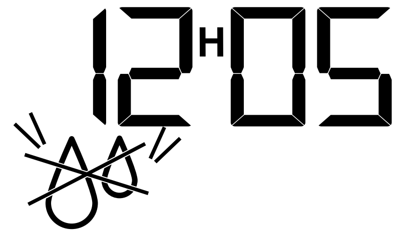


Fig. 9

Care and Maintenance

Symptom	Possible cause	Solution
Your display does not light up	Oven is not connected to power source Electronic board is not functioning	Check that the power source is working, including the fuse Call CDA Customer Care
Water or Steam leak around the door during cooking	The door is not properly closed The water reservoir is not fully in The door seal is defective	Call CDA Customer Care
The steam oven does not work	Power supply problem Fault in the electrical system	Check the power supply is working, including the fuse Call CDA Customer Care
The light in the oven cavity does not light up	Faulty light bulb	Replace the bulb
There is residual water in the oven cavity, on the inner door and the door seal	This is normal	Wipe down after use once the oven has cooled with a cloth
The drip channel fills with water after every use	The seal on the tank is faulty The seal on the door has come away from its support The seal on the door is faulty The door is sloping	Replace the seal Correctly insert the seal into its support Call CDA Customer Care
The display shows no water and the oven beeps	The water tank is empty The water tank is not fitted correctly	Fill the water tank Replace the water tank correctly.

In all cases, if you are unable to solve the problem yourself, then contact CDA Customer Care for assistance.

Installation 1

IMPORTANT

- Appliance installation and maintenance must only be carried out by QUALIFIED TECHNICIANS **and in compliance with local safety standards.**

  Failure to observe this rule will invalidate the warranty.
- Always unplug the appliance before carrying out any maintenance operations or repairs.
- **The walls surrounding the oven must be made of heat-resistant material.**
- **DO NOT lift the oven by the door handle.**

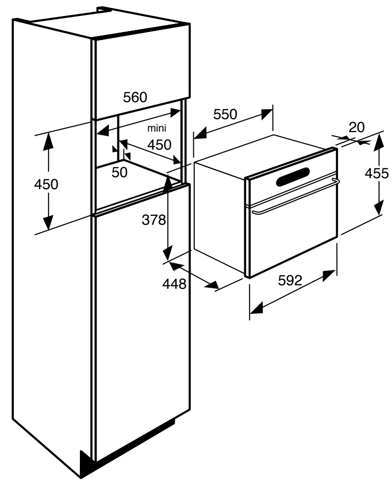


fig. 10

Installation

Locate the appliance in its housing, ensuring it is horizontal.

For improved stability, attach the oven to the unit using two screws through the screw-holes provided on the side posts.

Make the electrical connection.

PLEASE NOTE: The rating plate should remain accessible after installation.

For a permanent connection, make sure a system of disconnection that complies with the installation regulations. The appliance must be placed in such a way as to leave the plug accessible if it is flush-fitted.

Use of an earthed power socket, connected in compliance with current safety standards.

Your installation must be fitted with a 10 amp device for thermal protection.

Do not use the oven if the supply cord or its plug are damaged.

In this case they must be replaced by CDA Customer Care or a suitably qualified technician to avoid any danger.

Electricity supply to your oven

Warning! this appliance must be earthed.

This appliance must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet.

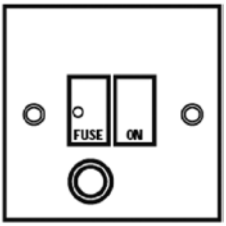
We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E and local regulations. The wires in the mains lead are coloured in accordance with the following code:

GREEN AND YELLOW = EARTH BLUE = NEUTRAL BROWN = LIVE.

As the colours of the wires in the mains lead for the appliance, may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked N (Neutral), or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked L (Live), or coloured Red.

DOUBLE POLE SWITCHED FUSE SPUR OUTLET



USE A 13 AMP FUSE

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 1.5mm2, HO5V2V2-F HO5RR-F, HO5RN-F).
- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual.
- The mains isolation switch must be accessible after installation.

|C|D|A|

To contact our Customer Care Department, or for Service,

please contact us on the details below.

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